

PRODUCT INFORMATION

PIERRE GUERIN extends its range of **cheese tanks** and is able now to supply, as a standard product, 500, 1000 and 1500 L vats.



advantages:

- ▶ Tank design, high blade curd cutter efficiency, variable speed system allows to obtain homogeneous grain curd.
- ▶ Bi-circular interior tank design avoids cutting dead angle.
- ▶ Mixing blades design allows grains an ascending movement to the wall side with an homogeneous and efficient agitation.
- ▶ No mechanical parts on tank bottom.
- ▶ Totally cleanable (CIP).

suitable for:

- ▶ Low capacity producers.
- ▶ Food Universities.
- ▶ Research Department of major Companies.



Also available...

10 and 30 L. cheese vats...

For More Information, contact: pumppackage@btconnect.com